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### (54) RAW MATERIAL FOR SHAKING

☒ Abstract Drawing

(57) Abstract:

**PURPOSE:** To obtain the titled raw material which can be easily heated and thawed with a microwave oven, etc., after freezing and converted to a shake by stirring with a sipper, etc., by compounding oils and fats, a sweetener having low molecular weight and an emulsifier at specific ratios.

**CONSTITUTION:** The objective raw material contains (A) 12W26wt.%, preferably 15W22wt.% of oils and fats, (B) 10W18wt.%, preferably 12W15wt.% of a sweetener having a molecular weight of  $\leq 200$ , preferably  $\leq 185$  and low sweetness, (C) preferably 0.2W0.5wt.% of an emulsifier (preferably sucrose fatty acid ester or fatty acid monoglyceride) and (D) 55W72wt.% of water.

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